

What To Eat = Where To Get It = How To Cook It



# Mishawaka Woman Wins in News - Times Recipe Contest

Cauliflower and Maitre d'Hotel Sauce.

A Mich waka woman, Mrs. F. L. Copenhaver 1909 W. Fourth st., was

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No extra charge.

## Home Dressed CHICKEN

That's our specialty. Give us your order and let us prove to you that we have the best that money can buy.

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Our Cottage Cheese is all prepared.

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Fresh Country Butter (Always Sweet) Strictly Fresh Eggs (All guaranteed)

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Every pound sold with a money - back guarantee. Try a pound, it can't be beaten.

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(It's fresh every day) All you can drink for 5c or in seal-tight containers.

# CHEESE

Mild Cream Cheese New York Sharp Cream, Brick Elkhorn Pimento Elkhorn Swiss Allgaur Limburger Eidelwiess Limburger Philadelphia Package Cheese

Kraft's Cheese in tins Sole Agents for Churn-

gold and Butterine

# The Quality Co.

110 W. Wayne St. Call Lincoln 1503

118 South Michigan St.

your household expenses.

PORK

Fresh Picnic Hams, lb. . . . 10c

Loin Roast of Pork, lb. . . . . 17c

Shoulder Roast of Pork, lb. . 16c

Pork Hearts, lb. ......7c

Pork Shoulder Steak, lb. . . 20c

Pickled Pigs Feet, lb. . . . . 10c

Fresh Side Pork, lb. . . . . . . 18c

VEAL

Veal Stew, lb. . . . . . . . . . . . . . . 12½c

Shoulder Roast of Veal, lb. 18c

Veal Chops or Cutlets, lb. . . 25c

Jellied Tongue, lb. ..... 30c

Pig's Feet Jelly, lb. ..... 20c

Prize Awarded on Crouton of awarded the first prize of \$5 in cash powder, salt and pepper. To the Henry, 602 E. South st.; Mrs. V. N. skillet. Frame, 217 E. Dayton st., and Mrs. Louis Underly, 129 Adams st.

> The prize-winning recipe of Mrs. Copenhaver follows: CROUTONS OF CAULIFLOWER

and MAITRE D'HOTEL SAUCE. Method: Trim the crusts from slices of stale bread to make squares

an oven on an agate plate rubbed floured. Bake slowly. over with butter. Turn as needed to color them a delicate and even

amber shade. Set a floweret of cauliflower (which has been cooked) in the hollow of each crouton and pour over Maitre d'Hotel sauce. Garnish with other fancy-shaped croutons will almost drop from the bones. prepared the same way, and with put it in a large chopping bowl and tips dipped in white of egg and season with pepper, sait, sage and finely chopped parsley. Serve at summer savory. Chop it rather mitted recently in the weekly cononce. The heat of the cauliflower coarsely; put it back into the same test of The News-Times basket de-

should melt the sauce. Matre d'Hotel Sauce. cream, beat in one-half teaspoon of it well together. Now pour it into paprika, a tablespoon of fine chop- a strong muslin bag, press the bag ped parsley and drop by drop about three-fourths of a tablespoon of lemon juice. This sauce is ap- and solid it can be cut in slices. propriate for any cooked vegetable and for broiled fish or meats. Do not set the dish into the oven to melt the sauce. The heat of the cooked article should suffice.

MRS. F. L. COPENHAVER. 1109 W. Fourth st. Mishawaka, Ind.

The recipes winning \$2 prizes,

EGGLESS CAKE. Two cups light brown sugar. 1/2 cup butter and lard mixed. 2 cups buttermilk.

level teaspoons saleratus. 4 teaspoon cloves. 1 teaspoon cinnamon % cup nuts (ground.) 1 scant cup of raisins (chopped

r ground.) 4 cups of flour. Sift saleratus and about 1/4 of level easpoon of salt with the flour.

Icing. 3 tablespoons strong, hot coffee. 2 level tablespoons butter.

1 teaspoon vanilla. This makes two good sized loaf cakes them together. Then there will be and will keep moist quite a long a little of the filling left, to which

MRS. C. V. WITWER,

CRUST. 11/2 lbs. round steak.

Drippings and salt. 2 cups sifted pastry flour. 3 level teaspoons baking powder. 16 teaspoon salt. 1 cup cold mashed potatoes. 1/2 cup shortening.

Cut steak in strips an inch wide; brown to drippings and let simmer in boiling water till tender; add salt and pepper to season and turn into a baking dish. Sift together the flour, salt and baking powder; add the potato and work in the shortening; add milk and mix to a dough; knead lightly and roll to fit top of baking dish; cut two slits in middle. Bake about 25 minutes.

DISH. I egg, beaten light.

32 cup oyster liquor or milk.

WOODKA BROS.

We're all the time offering logical inducements for decreasing

Sugar Cured Breakfast Bacon, whole slab or half ... 22c

I cup sifted pastry flour. 1 pint oysters.

Pepper. Scant half teaspoon ealt.

Sift together the flour, baking in the weekly recipe contest of the egg add the milk and gradually stir Market Basket Department of The into the dry ingredients. Remove News-Times. The following were bits of shell from oysters; dry on a pound well; season with salt, peoper awarded prizes of \$2 each for their cloth, dip in the batter and fry in and bits of butter, then spread with recipes, Mrs. C. V. Witwer, 1112 S. butter melted in the blazer. When a nice dressing made of one egg, Eleventh st.; Miss Myrtle Wharton, one side is browned, turn and brown bread crumbs, pepper, sage and a cup marshmallows (each cut in four

MISS MYRTLE WHARTON,

## DELICIOUS FRUIT GINGER

BREAD. Cream together one-half cupful nice brown. each of lard and butter, one cupful brown sugar. Add two aggs, one of same size. Have as many squares cupful Orleans molasses, four and as persons to be served. With a one-half cups flour, one cupful sour round cutter make a ring in the milk in which two teaspoonfuls soda center of each square, cutting half- has been dissolved. Add two teaway through the bread. Take out spoonfuls ginger, one-third teaspoonthe crumb in the ring to leave a ful each cinnamon, cloves, allspice hollow in the center. Brush the and salt, one cupful each of chopped stand in juice from can of pineapple squares with butter. Set them into raisins and English walnuts well about 15 minutes. Cut pineapple in Six green peppers (large sweet).

HEAD CHEESE. and nice scraps trimmed from the center. This will serve eight. hame of a fresh pig, until the meat kettle it was boiled in, with just partment, are here given: enough of the liquor in which it was boiled to prevent it from burning; warm it through thoroughly, mixing between two flat surfaces, with a

217 E. Dayton st. HOLLOWEEN SANDWICHES.

Good cold or warmed up in vinegar.

MRS. V. N. FRAME,

Chop finely one pound raw beef, season highly with salt and peoper and a few drops of onion juice. A fine grating of nutmeg and one slightly beaten egg. Shape, cook and serve on lettuce leaves between

> TURKEY STUFFING. 2 cups stale bread crumbs. 2-3 cup melted butter. 14 cup seeded raisins, cut in vieces. 1/2 cup English walnut meats.

Salt, pepper and sage. Mix ingredients in order given. MRS. LOUIS UNDERLY, 129 Adams st

> Some of the recipes winning honorable mention, are as follows:

STUFFED EGGS. Six hard-boiled eggs cut in two. take out the yolks and mash fine; then add two teaspoonfuls of butter, Thicken with confectioners' sugar one of cream; salt and pepper to until thick enough to spread, Cocoa taste. Mix all thoroughly and fill or ground nuts may be added to this, the eggs with this nixtures. Put add one well-beaten egg. Cover the eggs with this mixture and then roll 1112 S. Eleventh st. in cracker crumbs. Fry a light BEEFSTEAK PIE WITH POTATO white-ware dish thick enough to stand the heat of the oven, put into it sufficient fresh butter and break as many eggs in it as are desirable. putting a few bits of butter on the top and set in a rather slow oven until they are cooked. This dish may be garnished with small pieces of curied parsley if desired. EVELYN DeVLEESCHOWER, 1610 W. Division st

MOTHER'S OYSTER SOUP

1 qt. oysters (with the liquor.) 1 pt. milk.

2 tablespoons butter. 11/2 teaspoons flour.

1 teaspon sait. 1/8 teaspoon pepper.

BEEF

Short Rib Boiling Beef, lb. . . 8c

Beef Brisket, lb. ........6c

Chuck Roast of Beef, lb. . . 121c

Standing Rib Roast, lb. ... 12½c

Round Steak, lb. ..... 20c

Beef Brains, lb. .....8c

LAMB

Leg of Lamb, lb. ........ 25c

Lamb Stew, lb. .......... 10c

Loin Roast of Lamb, lb. . . . 25c

Lamb Chops, lb. ....... 25c

Shoulder Roast of Lamb, lb. . 20c

Place oysters and liquor in a saucepan, simmering 5 minutes, then OYSTER FRITTERS IN CHAFING strain and return the liquor to saucepan. Bring to boil and skim; beat eggs slightly and add milk slowly, mix well, add to oyster liquor and

Phone Main 1462

bring to scalding point. Cream to- in flour. Season and fry until ten- of sugar, one-half curful of mo- taste and bake until tender. 2 level teaspoons baking powder. ture, stirring constantly. Last add quart of hot milk and one-half (1-2) eggs beaten separately, a little salt. oughly and serve.

STUFFED REEFSTEAK. Take three pounds of round steak,

HORTENSE SWEENEY,

222 N. Lafayette blvd. PINEAPPLE DESSERT.

I can sliced pineapple. 1/2 lb. marshmallows. 14 pint whipped cream.

Quarter marshmallows and let wax. small pieces. Remove marshmallows six red peppers, six onions, one MRS. F. E. HENRY, from juice and drain pineapple also, small cabbage. Take seeds from pep-602 E. South et. Whip 1/2 pint of cream, then mix pers and chop all together; pour pineapple and marshmallows with boiling water over and let stand uncream. Serve in sherbet glasses with til cold, drain and squeeze dry. Have Boil the forehead, ears and feet nuts springled on top, with celery in hot one quart of vinegar, one cup

> GRACE VENNET, A number of good recipes, sub-

> > October 31st to November 5th

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P & G Soap, cake..... 6c

Post Toasties, package......10c

Quaker Oats, package......llc

Snider's Catsup, bottle......27c

Fels Naptha Soap, cake.......61/4c

Aunt Jemina's Pancake Flour....15c

Lux, per package ......10c

Puffed Wheat, package ..........13c

Old Dutch Cleanser ......10c

Campbell's Soup, can.....10c

Practical demonstrations by ten

leading food manufacturers.

SMOTHERED CHICKEN.

gether butter, flour and add to mix- der. Remove to roaster and pour one lasses, the yolks and whites of four ovesters and salt, pepper; heat thor- pint of hot water. Bake in oven for Bake together and bake with an un-15 or 20 minutes, Remove chicken der crust. Boston, Morron or Hubfrom roaster and make gravy by bard squash may be substituted for 117 N. Main et. thickening with flour and milk. pumpkin and are much preferred

> Serve with biscults. Miss Grace Vennet.

### 318 S. Taylor st. ANGEL SADAD.

Three bananas cut in squares, one 723 E. Jefferson blvd.; Mrs. F. E. other side. Also can be made in little cream or butter; roll up and squares), one-half cup maraschino cup chopped suct, one cup chopped tie closely with twine. Put in kettle cherries (each cut in half), juice of apples, one cup chopped uncooked with quart of boiling water, and one lemon (pour over the bananas). Sunsweet prunes, one-half cur 732 E. Jefferson blvd. lump of butter. Boil slowly one Mix one-half cup boiled salad dress- brown sugar, one-quarter cup shredhour; take out and place in dripping ing and one-half cup whipped pan, adding water in which it was cream, pour over after mixing fruit boiled, basting frequently until a very light. This is a delicious salad for a company luncheon.

> Three quinces grated fine, two order given, folding in the beaten quarts water, four pounds sugar. white of eggs at the last. Grease a Make a syrup of the sugar and wa- pudding mould, pour in the mixture, ter and add quinces. Cook slowly until thick like jelly. Put in glasses Adjust cover and place on a rag in a

QUINCE HONEY.

and when cold cover with paraffine kettle of boiling water and steam

PEPPER HASH.

PUMPKIN PIE. For three pies: One quart of milk, three cupfuls of boiled and sttrained

number one and one-half cupfuls

DOUGHNUTS. One cup sugar, one cup sour cream, two cups sour milk, two eggs, sugar, two tablespoons salt, stir all pinch salt, one teaspoonful soda, one together, let come to boiling point, teaspoonful baking powder, nutmeg. 318 S. Taylor st. | cool and seal in bottles. Mix all ingredients together, add Mrs. J. H. Brink, flour in gradually as all flour does 602 E. South st. not thicken alike to a soft dough.

> Fry in deep fat. Roll in powdered sugar when cool. Mrs. D. C. Schafer,

## BAKED RABBIT.

by many as possessing a less strong

GOLDEN PLUM PUDDING.

ded citron, one cup flour sifted with

one-half teaspoon each salt, soda,

nutmeg, cinnamon, cloves and all-

spice, one-half cup molasses, three

eggs, beaten separately, mix in the

having mould only two-thirds filled.

three hours, having water boil all

Miss Alice Feery.

115 N. Main st.

Lakeville, Ind.

One cup soft bread crumbs, one

Miss Florence Hartnan.

Clean rabbit and cut in pieces, with a sharp knife cut the thin skin on the back and peel off, this keeps the rabbit from having a strong taste. Put in kettle and parboil until about half done. Arrange in small Mrs. William Donley. 107 Charles Ct.

CRANBERRY TART.

One and one-half cups cran perries, one-half cup water, threequarters cup sugar. Wash the cran- A newspaper in Athens has all of berries and cook with sugar and its advertisements and news matter water for 10 minutes. Line muffin written in verse,

tans with a rich pie paste and pour the berries in and bake until done.

Whipped cream with sugar served Buchanan, Mich. on top when they are partly cooled make them delicious

Mrs. J. W. Peters.

520 N. St. Joseph at.

# Quality First

Good Michigan Potatoes, Jersey Sweet Potatoes, 6 lbs. 25c; 10 lbs. . . . . . . . . Pure Cane Sugar.

10 lbs. . . . . . . . Carnation Milk, 2 tall cans . . . . . Red Beans. 3 cans ...... Snider's Pork &

Beans, can . . . . can ...... Good Salmon, 3 cans ..... Jelly, all flavors,

2 glasses . . . . .

Good Flour for Bread or Pastry. Corn or Peas. 2 cans . . . . . . Argo Corn Starch, 3 pkgs. . . . . . . . Oil or Mustard Sardines, arge can good

Cocoa ..... Large package Gold Dust ... 10 bars Swift's Pride Soap for. Yuban Coffee, pound ..... Ginger Snaps,

2 lbs. for .

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5 lbs. Pastry Flour . . . . . . 20c | 15c Snyder's Pork & Beans 10c 5 lbs Pure Buckwheat Flour 35c | Snyder's Tomato Soup . . . . 10c 5 lbs. Fresh Rolled Oats . . 25c | 2 lbs. Soap Chips . . . . . . 25c 4 lbs, choice Navy Beans... 25c | Dozen Scrap Tobacco.... \$1.00 4 lbs. fancy Head Rice.....30c | 2-17c tins Velvet Tobacco. 25c 2-15c cans Corn . . . . . . . 25c | Choice Baldwin Applesbasket ..... \$2.25 2-15c Tomatoes . . . . . . . 21c 5 lbs. Corn Meal, fresh .... 15c

3-15c Fancy Peas . . . . . 40c | 5 lbs. Graham Flour . . . . . 23c 35c Snyder's Catsup . . . . . 28c | McKenzie Pancake Flour . . 27c 2 lbs. Powdered Sugar. . . . 19c

Light and dark brown Sugar 7c

\$6.39 | 4 oz. 20c Lemon Extract ... 10c Good Parler Brooms ..... 39c 35c Calumet or Rumford. . . 29c Barrel Salt, 1b. ..... 2c Creamery Butter, lb. 42c

Cabbage 1b. ...... 3c

21/2 bushel sack \$3.65 6 Boxes 7c Matches ..... 30c | 6 lbs. SWEET POTATOES 22c

3 Fould's Mac, or Spaghetti 25c Tall Hebe 9c-Small . . . . . 5c 3-15c Tissue Tollet Paper. 29c SPECIALS! 4 Libby large cans Peaches 1.00 4 large can Apricots ..... 95c 3 Del Monte Apricots or

8 lbs, Yellow Onions ..... 25c 2 large cans Hominy . . . . . 25c 90c Pail Karo .... 39c Nut Olco, lb. ....... 24c Lima Beans, 1b. . . . . . . . . 10c

4 LBS. CHOICE PEABERRY COFFEE (Pound 30c) ..... \$1.00

2 Ibs. Best Crackers ..... 25c | 2 Kitchen Kleanser, 8c size 12c 5-8c this Mustard ..... 25c 5 Crystal White Soap .... 25c 2—20c tall Salmon ..... 25c 3 Palmolive or Olivilo ... 25c Sun Maid Seeded Raisins . 21c 20c pkg. Cocoa ...... 13c SCRATCH FEED-no grit, 100 lbs.....\$1.89

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ork Loin Roast, 186 Pork Loin Roast, Pork Butt Roast, per pound ..... Pork Shoulder Roast, Spare Ribs, per pound ..... Pork Hearts, per pound ..... Pork Liver, per pound ..... Fresh Side Pork, Veal Chops, per pound ..... Shoulder Veal Roast, Veal Breast, per pound ...... Home Made Pork Sausage, per pound .....

Beef Pot Roast per pound ..... Rib Boiling Beef, per pound ...... Rolled Rib Roast, Round and Sirloin Steak, per pound ..... Leg of Lamb, per pound ..... Loin Roast Lamb, per pound ..... Lamb Stew, per pound ..... Smoked Picnic Hams, per pound ..... Bacon Squares, per pound ..... Fresh Dressed Chickens, per pound ..... Pure Lard, two pounds .....

And for those sandwiches -Federal Bread-

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